

FOOD MENU

SNACK PACK	
Maiz Crocante, Salt & Vin Pistachios, Marinated Olives, Chef's Choice Cheese & Meat	35.
MAÍZ CROCANTE	
Vadouvan Spiced	7.
SALT & VIN PISTACHIOS	10.
MANZANILLA OLIVES	
Lemon, Guindilla Pepper & Aleppo Chili Add Anchovies	10. +5.
STUFFED DATES	
Smoked Fourme d'Ambert & Country Ham	16.
FRITES	
Smoked Whisky Ketchup Add Guindilla Pepper Mayo	15. +2.
PETIT FRIED CHICKEN SANDWICH (2pcs)	
Cabbage Honey Slaw	19.
MUSHROOM SKEWERS	
Black Garlic Glaze	14.
BABY GEM SALAD	
Brown Butter Caesar	17.
SUNCHOKES	
Smoked Aioli, Szechuan & Peanut Dukka	17.
TARTE FLAMBÉE	
Fromage Blanc, Romanesco, Leeks & Ham XO	19.
ZUCCA PASTA	
Autumn Squash Ragú, Sage & Ricotta	25.
ALSATIAN STUFFED CABBAGE	
Confit Pork Shank, Pommes Purée & Mustard Jus	35.

À LA CARTE CHEESE AND CHARCUTERIE

14-MONTH AGED HAM BENTON'S Madison, TN	15.
WAGYU SPRUCE TIP BRESAOLA SMOKING GOOSE Indianapolis, IN	15.
DUCK PROSCIUTTO LA COMPAGNIE FLATIRON New York, NY	16.
DODGE CITY SAUCISSON SMOKING GOOSE Indianapolis, IN	16.
IBÉRICO PALETA FERMIN Castilla y León, Spain	19.

THE STAG DEER CREEK Pasteurized Cow's Milk, Sheboygan, WI	9.
COMTÉ MARCEL PETITE Unpasteurized Cow's Milk, Jura, France	9.
HUMBOLDT FOG CYPRESS GROVE Pasteurized Goat's Milk, Arcata, CA	10.
QUINTA POINT REYES Pasteurized Cow's Milk, Marin County, CA	10.
FOURME D'AMBERT Maison Paul Dischamp Pasteurized Cow's Milk, Auvergne, FR	10.
BREBIROUSSE D'ARGENTAL Pasteurized Sheep's Milk, Lyon, France	10.

CHEESE & CHARCUTERIE BOARD

Chef's Choice: Featuring a Curated Selection
from Artisanal, Domestic SM/LG
Producers 38/56.